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**Branched maltodextrins and process for their preparation**

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**Abrégé**

Branched maltodextrins (I) having 22-35% of 1-6 glucoside linkages, a reducing sugar content of less than 20%, a polymolecularity index (Mw/Mn) of less than 5 and a number-average molecular weight (Mn) of up to 4500 are new. Independent claims are also included for: (1) an acariogenic composition comprising (I) and at least one polyol; (2) a process for preparing (I), comprising: (a) preparing an acidified starch with a moisture content below 5%; (b) heating the starch in a continuous thin-film reactor at 120-300 degrees C; (c) recovering, purifying and preferably concentrating the resulting branched starch derivatives; and (d) fractionating the starch derivatives according to Mn.

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